
BRESCA DORADA VERMOUTH



Region: Sardinia, Italy

Product Type: Vermouth

Primary Botanicals: mirto berries, gentian, artemisia, orange, lemon, mint

Botanical Source: A combination of wild foraged Sardinian herbs and cultivated citrus from sea level up to 800m. The gentian is from the Alps.

Finished ABV: 19%

Method of Production: The base wine is demi-sec and made from organically grown, native Sardinian grapes Nasco and Malvasia del Capidano. It is aged at least two years prior to infusion, including part time on skins. Botanicals are infused in neutral grain spirit for 14-60 days (some individually and some together), then combined with wine and rested for 30 days. Unfiltered. No coloring added.

Try this in a...: Bamboo, Turf (with their Arangiu), or splash in a G&T. Use as you would an Americano, or simply over ice with a Castelvetrano olive.

Visit <http://omwines.com/make-a-cocktail> for cocktail suggestions

Notes from Oliver:

Paolo Melis and Enrico Diana started Bresca Dorada in 1986 in the wild countryside of Sardinia, near Muravera. They met on the mainland in a beekeeping course and decided this was the spot to start their honey business. Always looking to reduce waste and use everything the land provides for them, they started making homemade Mirto liqueur with their extra honey and the plants on their property. This turned into an entire line of liqueurs based on local fruit and herbs and a carbon neutral distillery where they also produce marmalades, salts, mostardas and honey.

Their utterly unique vermouth is a little bit bianco and a little bit extra dry and can be used in cocktails calling for either, or as a vino amaro. The creamsicle, orange and bitter notes from the gentian and mirto add distinction to any cocktail, and work particularly well when citrus is involved. And it makes for just as good a food pairing as a cocktail ingredient - try it with a cheese plate or laksa.